



# 38th Annual Philip A. Connelly Awards Program

**AMBITION** 

INITIATIVE

**TALENT** 

**DEDICATION** 



#### **PROFESSIONALISM**





## **AGENDA**

- Program Objectives
- **Evaluation Process**
- Nomination Requirements
- Awards ceremony





#### **OBJECTIVES**

Improve professionalism of food service personnel, thus providing best quality food service to supported soldier diners.



- Provide recognition for excellence in the preparation and serving of food in both garrison and field environments.
- <u>Provide added incentive</u> to competitive programs of MACOMs and IMA Regions by adding a higher level of competition and appropriate recognition.







#### **GARRISON EVALUATION AREAS**

- Command support
- Administration
- Headcount procedures
- Receipt and storage
- Sanitation and food handling
- Training and management
- Appearance
- Serving
- Equipment
- Food preparation









# FIELD FREST EVALUATION AREAS Philip A. Connelly Awards Program



- Administration/Training
- Accounting procedures
- Request/Receipt and Storage
- Field sanitation
- Command support
- Appearance
- Serving
- Kitchen site selection/layout
- Equipment
- Food preparation





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#### Nominee Package Requirements

- Complete unit information to include; Brief historical summary of the unit including the mission statement.
- Points of Contact:

Email addresses

DSN/Commercial phone numbers

FAX numbers

- As DA finalists MACOM, IMA, NGB and OCAR/USARC commanders are responsible for ensuring adequate photographic coverage during evaluations.
- Units must submit required photos in JPEG format and separate from and PowerPoint presentations.
- Submit nominee packages on Compact Disk (CD) to ACES, USAQMC&S, ATTN: ATSM-CES-P, 1201 22D Street, Fort Lee, VA 23801-1601





#### Nominee Package Requirements

#### **Garrison Photographic Requirements**

- All photos as digital images (JPEG is preferred format)
- All photos will have a minimum resolution of 300 dpi 8" x 10' format
- Include a caption explaining the contents of each photo
- FOS/Facility Manager, in duty uniform, performing supervisory functions
- Food service staff in CORRECT duty uniform posed in front of the dining facility with unit identification (one)
- These photos are to show off your cooks!





#### Nominee Package Requirements

#### Field Kitchen Photographic Requirements:

- All photos should be digital images (JPEG is preferred format)
- FOS in the duty (field) uniform, performing supervisory functions (one)
- Food service staff in duty (field) uniform posed in front of the unit identification (one)
- Five different shots of the food service staff as they perform their duty during field feeding
- Five different shots of the eating area: serving lines) before and during serving: Kitchen Tent MKT, CK or K-CLFF (interior, and exterior) food preparation and the kitchen layout
- Two shots of the overall field location, one with unit identification visible and one encompassing the entire operation.





#### Awards Will Be Presented At The Joint Service Awards Ceremony in Miami, Florida April 6-9, 2006

**Winner Receives:** 

Runner-up Receives:

**SILVER BOWL** 

**PLAQUE** 

Both Winners and Runner-ups receive a Scholarship to Johnson & Wales University in Miami, Florida.





#### 2006 to 2009 CONNELLY CEREMONY DATES

Hyatt Regency Miami, Florida April 6-9, 2006

Hyatt Regency Hotel New Orleans, Louisiana April 4-7, 2008 Marriott Hotel Kansas City, Missouri March 29-1 April 2007

Hilton Hotel Atlanta, Georgia April 2-5, 2009





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Philip A. Connelly Web site:

http://www.quartermaster.army.mil/aces/programs/connelly.html

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